

Master Mix

Yield: Approximately 10 cups

Keeps about 3 months in refrigerator

The below recipe is for Master Mix, an all-purpose baking mix which can be made ahead of time, stored easily, and used to make many dishes.



Ingredients

- 4 cups unsifted all-purpose flour
- 4 cups unsifted whole-wheat flour
- ¼ cup baking powder
- 3 Tablespoons sugar
- 1 Tablespoon iodized salt
- 1⅓ cups nonfat dry milk powder
- 1 cup canola oil

Directions

1. In large bowl, combine flours, baking powder, sugar, salt, and dry milk.
2. Drizzle oil over dry mixture; cut in with pastry blender, fork, or fingers until it resembles course conrmeal.
3. Store in covered container in refrigerator.

Variations:

Flour - Use 8 cups all-pupose flour; or 6 cups all-purpose flour and 2 cups whole-wheat flour.

Nutrition Facts	
Serving Size 1/4 cup (36.75g)	
Servings Per Container 40	
Amount Per Serving	
Calories 150	Calories from Fat 50
% Daily Value*	
Total Fat 6g	9%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 310mg	13%
Total Carbohydrate 21g	7%
Dietary Fiber 2g	8%
Sugars 3g	
Protein 4g	8%
*Percent Daily Values are based on a 2,000 calorie diet.	



Chef's Notes

- To measure *Master Mix* for recipes, stir lightly, pile into cup (do not shake), and level off.